BEEF & MUSHROOM SLOPPY JOE'S

INGREDIENTS:

½ tbsp	Olive oil
12 oz	Ground tenderloin (90/10)
16 oz	Crimini mushrooms, sliced
1 ½ cups	Onion, diced
6 cloves	Garlic, Minced
½ cup	Tomato paste
1 tbsp	Oregano, fresh, chopped
2 tbsps	Red wine vinegar
2 tbsps	Worcestershire sauce
½ tbsp	Molasses
¼ tsp	Salt
¾ tsp	Black pepper, ground
1 tbsp.	Chili powder
½ tsp	Hot sauce

METHOD:

- Heat oil in a large sauté pan.
- Add ground beef, sauté until browned, about 4 minutes.
- Place sliced mushrooms in a food processor and pulse until finely minced or desired size is achieved.
- Add mushrooms, garlic and onions to the pan with the meat and cook until onions are tender.
- Mix in tomato paste, oregano, red wine vinegar, Worcestershire, molasses, and salt, black pepper, chili powder, and hot sauce; cook until most of the liquid has evaporated and mushrooms are tender.
- Serve warm on a whole wheat bun, enjoy!

- Chef's Note: Serve this classic filling on a whole wheat bun.

Serves: 8

Serving Size: 1.5 cup